



NEW YEAR'S EVE DINNER CELEBRATION

Amuse Bouche

WATERMELON AND FETA CHEESE NAPOLEON

soup

CARROTS & GINGER

Appetizer

LOBSTER, SHRIMP & CRAB CAKE TRIO
SPICY PASSION FRUIT COULIS & MINT CHIFFONADE

Salad Course

SALADE AU BRIE
Baby Mixed Greens, Tempura Fried Brie and Lemon Mustard Vinaigrette

Main Course

DUCK THREE WAYS
Pan Seared Duck Breast, Confited Leg, and Foie Gras

Or

HERBS CRUSTED RACK OF LAMB
Served with Eggplant Provençal and Malbec glaze

Or

MISSION FIGS STUFFED FILET MIGNON AZUL
Over Blue Potato latkes and Blue Cheese Sauce

Dessert

SAMPLE PLATTER
DULCE DE LECHE CREPES – MOUSSE AU CHOCOLAT – BERRIES SAMBAYON

Champagne Toast

\$75 pp + 9% tax and 15% Gratuity



KIDS NEW YEAR'S EVE DINNER CELEBRATION

Appetizer

TUNA SALAD STUFFED TOMATO

Main Course

CHICKEN POT PIE

Tenders of Chicken with Steamed Vegetables and Gravy

Or

ASSORTED EMPANADAS

Ham & Cheese, Chicken & Beef Turnovers

Dessert

SAMPLE PLATTER

DULCE DE LECHE CREPES – MOUSSE AU CHOCOLAT – BERRIES SAMBAYON

Apple Cider Toast

\$20 pp + 9% tax and 15% Gratuity